



CALERA

2011

VIOGNIER

MT. HARLAN

Calera's Mt. Harlan Vineyards are located in the Gavilan Mountains 25 miles east of the Monterey Bay. The site was chosen for its limestone soils and ideal climate. At an average elevation of 2,200 feet it is among the highest and coolest vineyard sites in California.

Winemakers Notes

Nectarine, white rose, apple blossom and flinty citrus aromas swirl around a core of honeydew and cantaloupe melon. This 2011 Mt Harlan Viognier is a wonderful combination of high notes and low notes; deep flavors of tangerine rind and musky mango highlighted by honeysuckle and white peach. The texture is juicy, tart and tasty; a keen partner to bold, flavorful cuisine.

Vineyard Details

Planted in 1983 & 1989
6.1 acres, 6 x 10 spacing
Southwest exposure
Limestone soils
Clone: Geneva, NY
Rootstock: '83 – various, '89 – own rooted
Crop Yield: 1.57 tons/acre

Wine Analysis

Total Acidity: 5.6 g/l
Final pH: 3.39
Malolactic: 100%
Alcohol: 14.9%
Production: 630 cases

All of our Mt Harlan vineyards are farmed ORGANICALLY & CERTIFIED

Vintage and Winemaking Detail

We had another cool year in 2011. The early spring was wet and cold delaying bud break by a few weeks. With colder summer temperatures averaging in the low 70's we were forced to hang the fruit a month later than usual, but to our surprise the waiting brought us rich and acidic wines without the high brix. We picked the Viognier in three passes starting on October 28th to November 3rd.

The Viognier grapes were hand harvested, and then whole cluster pressed immediately upon arrival at the winery. The juice was racked by gravity to neutral barrels following overnight settling. Barrel fermentation with indigenous yeasts was followed by a complete malolactic. Aged without racking in neutral oak and stainless steel barrels for eight months, the vineyard lots were combined prior to bottling and the wine was bottled with a very light filtration.